

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal | Owner: Shakhruz LLC Shakhruz Erkinov

Address: 4034 S Parker Rd Aurora CO 80014-4131

Date: 12/23/2025

Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	IN	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected		×
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		×
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		×
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		×
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	×	×
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Person-in-charge was not assuring oversight of Food Safety activities such as cold holding, the prevention of cross contamination and that time as a public health control procedures are occurring throughout the facility.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of continued documentation. **Correct by**

12/23/2025 (Repeat)

This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at the time inspection. **(Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

15. Food separated and protected:

Observation: An employee was observed handling raw meat with gloved hands and then opening the walk in refrigerator with the same soiled gloves.

Corrective action: Provided education on how to prevent contamination when working with raw meats. **Correct by 12/23/2025 (Repeat)**

This is a Priority item 3-304.15(A) - Gloves, Use Limitation (P)

22. Proper cold holding temperatures:

Observation: In the toppings refrigerator, cut cabbage was 53°F.

Corrective action: An employee voluntarily discarded the food items. **Correct by 12/23/2025 (Repeat)**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

24. Time as a Public Health Control; procedures and records:

Observation: Time as a public health control was used without marking or

identifying when they should be discarded.

Corrective action: The **(Repeat)**

This is a Priority item 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: The equipment available (the cold holding unit for toppings) was not capable of cooling or cold holding foods at the temperatures required by the code. Corrective action: The person in charge was instructed to remove the equipment from the facility. **Correct by 12/23/2025 (Repeat)**

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment was not labeled as required by the code (no net weight, no Ingredient list). **(Repeat)**

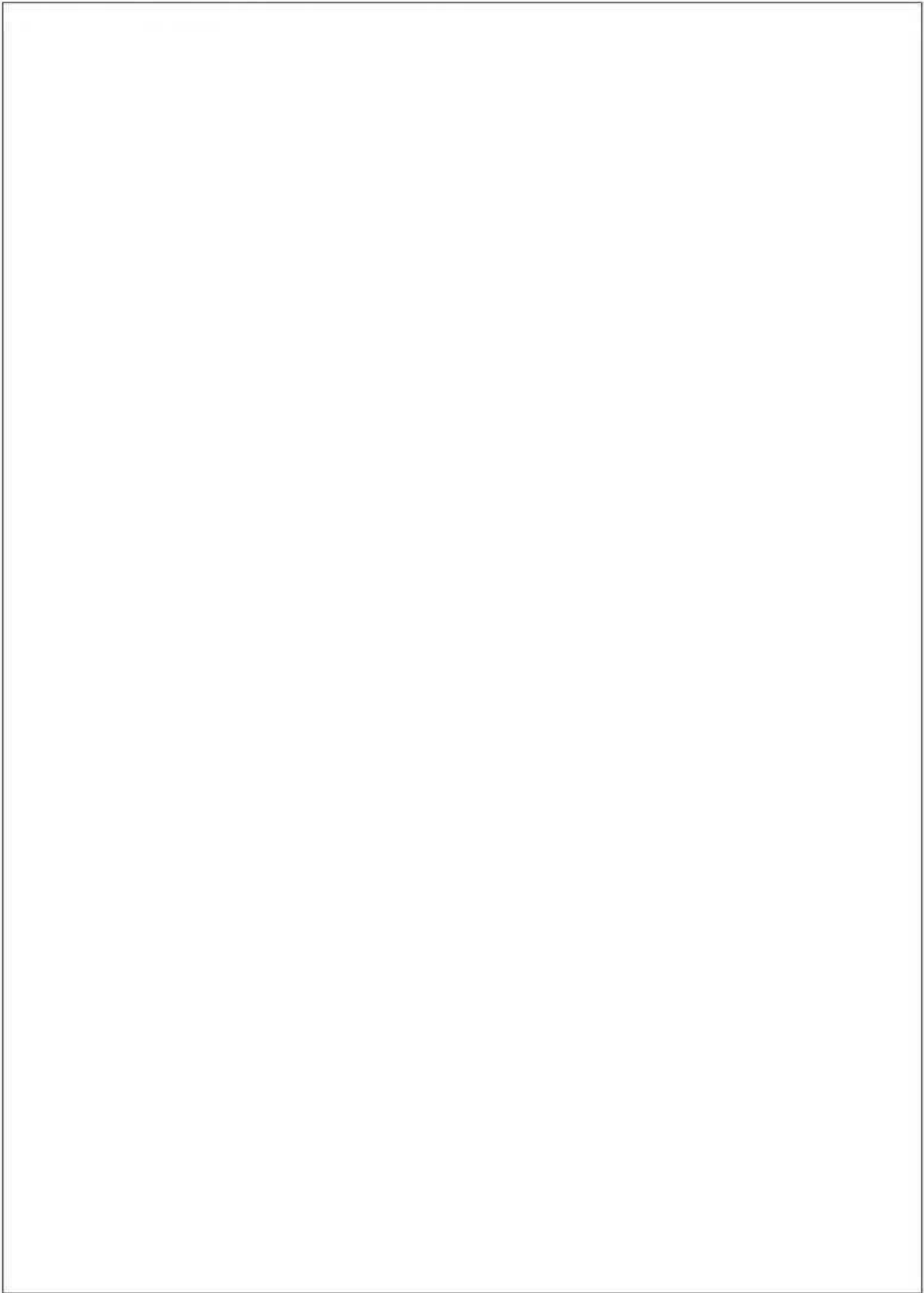
This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

51. Plumbing installed; proper backflow devices:

Observation: The drain in the service sink in the back preparation area was not draining appropriately.

Corrective action: An employee cleaned and serviced the service sink. **Correct by 12/23/2025 (Corrected on Site) (Repeat)**

This is a Priority item 5-205.15(A) - System Maintained in Good Repair, System Failure (P)





Time In: 12:20 PM
Time Out: 02:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 02/03/2026	Inspection Type: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	X	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures	X	
22*	OUT	Proper cold holding temperatures	X	X
23*	OUT	Proper date marking and disposition		X
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Person-in-charge was not assuring oversight of Food Safety activities such as cold holding, hot holding, and that time as a public health control procedures are occurring throughout the facility.

An employee designated as the person-in-charge was not present during the inspection.

Corrective action: Discussed active managerial control. Reviewed temperature logs and discussed the importance of documentation. **Correct by 02/03/2026**

(Repeat)

This is a Priority Foundation item 2-101.11 - Assignment (Pf) This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: The bathroom did not have readily available paper towels.

Corrective action: An employee stocked the paper towels. **(Corrected on Site)**

(Repeat)

This is a Priority Foundation item 6-301.12 - Hand Drying Provision (Pf)

13. Food in good condition, safe, and unadulterated:

Observation: Meat trimmings in unsound condition in the walk in refrigerator was observed stored in the facility.

Corrective action: An employee voluntarily discarded the trimmings. **(Corrected on Site)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

21. Proper hot holding temperatures:

Observation: The following hot-held foods that were not on the facility's time as a public health control plan were holding at less than 135°F: dumplings 70°F, eggroll 58°F, potato wedges 78°F, piroshki 114°F.

Corrective action: The person in charge reheated the items and turned on the hold holding units. **(Corrected on Site)**

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

22. Proper cold holding temperatures:

Observation: Cut cabbage in the toppings cold top refrigerator was observed holding at 52°F. Deli meat in the refrigerated deli case was 44°F.

Corrective action: Cabbage was voluntarily discarded. Deli meat was moved to the walk in refrigerator to rapidly cool. **(Corrected on Site) (Repeat)**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: Refrigerated, ready-to-eat foods (heavy cream) that require time or temperature control for safety was not discarded within 7 days of preparation or opening of product.

Corrective action: Discussed appropriate date marking with the person in charge.

Correct by 02/03/2026 (Repeat)

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

24. Time as a Public Health Control; procedures and records:

Observation: Time as a public health control was used without marking or identifying when food items should be discarded. Time logs for schwarma indicated that food items were being held longer than four hours on multiple days.

Corrective action: Reviewed time as a public health control practices. Discussed consistent label/time tag processes. Verified which food items are being controlled by the plan. **Correct by 02/03/2026 (Repeat)**

This is a Priority item 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health

Control, Initial Temperatures and Discard (P)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: The equipment available (refrigerated deli case was 44°F ambient and the mini cold top toppings refrigerator 54°F ambient) were not capable of cooling or cold holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to have service on the deli case unit and instructed to remove the toppings unit from the premises.

(Repeat)

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

49. Non-food contact surfaces clean:

Observation: Nonfood contact surfaces of the walk in refrigerator were not cleaned at a frequency necessary to prevent the accumulation of soil residues.

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 02/03/2026	Owner: Shakhruz LLC

NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.





Time In: 10:45 AM
Time Out: 12:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 02/09/2026	Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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No.	Status	Category	COS	R
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/A	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	OUT	Proper cooling time and temperatures	X	
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		X
23*	OUT	Proper date marking and disposition		
24*	IN	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
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No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

20. Proper cooling time and temperature:

Observation: Cooked food (reduced cream 50°F) that requires time or temperature control for safety was not cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

Corrective action: An employee voluntarily discarded the cream. **(Corrected on Site)**

This is a Priority item 3-501.14 - Cooling (P)

22. Proper cold holding temperatures:

Observation: Cut cabbage in the toppings cold top refrigerator was observed holding at 43°F.

Corrective action: The person in charge placed the cabbage in another functioning refrigeration unit without inspector prompting. **(Repeat)**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: Refrigerated, ready-to-eat food(s) that require time or temperature control for safety and is held for more than 24 hours was not properly date marked.

Corrective action: Person in charge was instructed to place date marks on food items requiring one.

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

33. Proper cooling methods used; adequate equipment for temperature

control:

Observation: The equipment available (mini cold top toppings refrigerator 54°F ambient) was not capable of cooling or holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to remove the unit from the premises. **Correct by 02/09/2026 (Repeat)**

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment (Uzbek bread) was not labeled as required by the code. **(Repeat)**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

39. Contamination prevented during food preparation, storage, and display:

Observation: Food (onions, quarter cow) was not stored at least 6 inches above the floor. Raw fat was observed stored directly on a shelf in the walk in refrigerator.

This is a Core item 3-305.11 - Food Storage-Preventing Contamination from the Premises (C)



Time In: 01:15 PM
Time Out: 03:30 PM

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Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 03/11/2026	Inspection Type: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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2*	OUT	Certified Food Protection Manager		×
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	×
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	OUT	Proper hot holding temperatures		×
22*	OUT	Proper cold holding temperatures	×	×
23*	IN	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display		X
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		X
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Person-in-charge is not assuring oversight of Food Safety activities such as cold holding, hot holding, and that time as a public health control procedures are occurring throughout the facility. The person in charge did not meet the knowledge requirement by any one of the three methods required by the code.

Corrective action: Discussed active managerial control. Discussed obtaining a CFPM certification. Reviewed temperature logs and discussed the importance of documentation.

(Repeat)

This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection.

Correct by 06/11/2026 (Repeat)

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

13. Food in good condition, safe, and unadulterated:

Observation: Raspberries in an unsound condition were observed stored in the facility.

Corrective action: An employee voluntarily discarded the raspberries.

Several packaged food items were observed in the facility with labeling only in a foreign language and no English translation. Food labels must include the common name of the food and ingredient information in English so that the person in charge and regulatory authority can identify the product and potential allergens.

Corrective action: Person In Charge was informed that products must have English labeling or an English translation available. **(Corrected on Site) (Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

21. Proper hot holding temperatures:

Observation: The following hot-held foods that were not on the facility's time as a public health control plan were holding at less than 135°F: dumplings 64°F, quinoa 63°F, potato wedges 82°F.

Corrective action: The person in charge reheated the items and turned on the hot holding units. **Correct by 03/14/2026 (Repeat)**

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the walk in refrigerator) raw beef was 47°F, cooked beef was 46°F, gravy was 45°F, (in the toppings refrigerator) cut cabbage was 45°F, and diced tomatoes were 47°F, (in the refrigerated meat case) hot dogs were 43°F.

Corrective action: Raw meat in the walk in refrigerator was cooked, tomatoes and cabbage were moved to a functioning unit to rapidly cool, and food items above 45°F in the walk in refrigerator were voluntarily discarded by the person in charge.

(Corrected on Site) (Repeat)

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

24. Time as a Public Health Control; procedures and records:

Observation: Time as a public health control was used without marking or identifying when they should be discarded.

Corrective action: Reviewed time as a public health control practices. Discarded items from the plan that were not accurately labeled. **(Repeat)**

This is a Priority item 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: The equipment available (refrigerated meat case was 44°F ambient,

the walk in refrigerator was 46°F ambient, the mini cold top toppings refrigerator was 54°F ambient) was not capable of cooling, or holding foods at the temperatures required by the code.

Corrective action: The person in charge was instructed to order service on the units. **(Repeat)**

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment was not labeled as required by the code. **(Repeat)**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

39. Contamination prevented during food preparation, storage, and display:

Observation: Food was not stored at least 6 inches above the floor. **(Repeat)**

This is a Core item 3-305.11 - Food Storage-Preventing Contamination from the Premises (C)

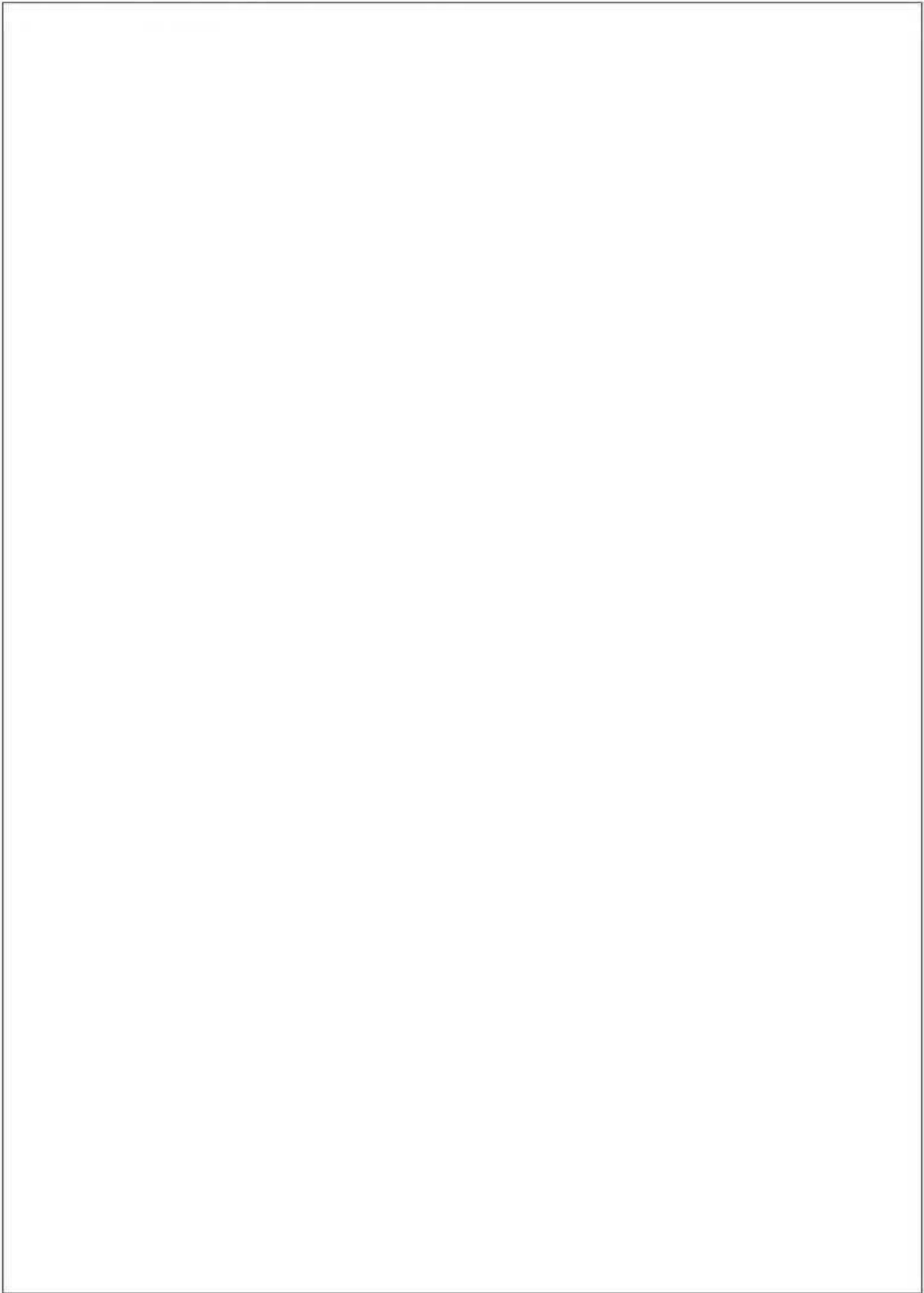
49. Non-food contact surfaces clean:

Observation: Nonfood contact surfaces of equipment were not cleaned at a frequency necessary to prevent the accumulation of ice. **(Repeat)**

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

General Comments:

K.S.; ACPH





Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 03/11/2026	Owner:

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 03/13/2026	Inspection Type: Opening

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

General Comments:

An on-site inspection was conducted to verify that previously noted unsanitary conditions had been corrected. The person in charge of the facility met the requirements listed in the issued S-19 for license reinstatement. Please see the attached license reinstatement form.



COLORADO
 Department of Public
 Health & Environment

REINSTATEMENT OF RETAIL FOOD LICENSE TO OPERATE

Establishment Name: Tandoori Deli Holal	
Site Address: 4034 S Parker Rd	
City: Aurora	Zip: 80014

Based on the actions taken to correct gross unsanitary conditions creating imminent health hazards, the retail food license to operate is hereby reinstated and operation may resume for the above retail food establishment.

Reinstatement of licensure does not preclude this department from taking enforcement action in the future in accordance with sections 25-4-1606, 25-4-1610, and 25-4-1611.5 of the Colorado Revised Statutes if the establishment is found in violation of the *Food Protection Act* or the *Colorado Retail Food Establishment Rules and Regulations*.

Owner/Operator: Parvika Pringdellale	Date: 03/13/26
Inspector: Johnny [Signature]	Date: 03/13/26





Time In: 10:00 AM
Time Out: 11:00 AM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 03/16/2026	Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	IN	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		X
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	OUT	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated		X
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	N/O	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	N/O	Proper hot holding temperatures		
22*	IN	Proper cold holding temperatures		
23*	IN	Proper date marking and disposition		
24*	IN	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	N/A	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **(Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

8. Hands clean and properly washed:

Observation: An employee was observed picking up a marker from the floor and then donned gloves to begin food preparation without a handwashing step in between.

Corrective action: Discussed when to wash with the person in charge.

This is a Priority item 2-301.14 - When to Wash (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: A towel was observed being stored in the basin of the hand washing sink on the main cook line.

Corrective action: The person in charge removed the towel and education was provided on the the proper usage of the hand sink.

This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

13. Food in good condition, safe, and unadulterated:

Observation: Several packaged food items were observed in the facility with labeling only in a foreign language and no English translation. Food labels must include the common name of the food and ingredient information in English so that the person in charge and regulatory authority can identify the product and potential allergens.

Corrective action: The person in charge was instructed to remove products from facility and use a vendor that provides appropriate labeling. **(Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

37. Food properly labeled; original container:

Observation: Food packaged in the establishment (Uzbek bread) was not labeled as required by the code. **(Repeat)**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)



Time In: 12:05 PM
Time Out: 03:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 04/15/2026	Inspection Type: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		×
2*	OUT	Certified Food Protection Manager		×
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	OUT	Hands clean and properly washed		×
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	OUT	Adequate handwashing sinks properly supplied and accessible		×
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	×	
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected	×	
16*	OUT	Food contact surfaces; cleaned and sanitized	×	
17*	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	×	
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	N/A	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		×
23*	OUT	Proper date marking and disposition		×
24*	OUT	Time as a Public Health Control; procedures and records		×
Consumer Advisory				
25*	OUT	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	OUT	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	OUT	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	OUT	Adequate ventilation and lighting; designated areas used		

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: The person in charge was not monitoring or ensuring that foods were being cooked to correct temperatures through use of a probe-type thermometer, that foods were being held at correct hot or cold holding temperatures, that plans were being followed as required, and that staff were washing their hands as required.

Corrective action: Discussed active managerial control and obtaining a certified food protection manager certificate with the person in charge. **Correct by**

04/15/2026 (Repeat)

This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **Correct by**

04/22/2026 (Repeat)

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

6. Proper eating, tasting, drinking, or tobacco use:

Observation: An employee beverage in an open cup was stored on a shelf directly above active food preparation in the back kitchen.

Corrective action: Discussed with person in charge to correct immediately.

Correct by 04/15/2026

This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)

8. Hands clean and properly washed:

Observation: A food handler at the front counter was observed touching their employee beverage and then washing their hands for less than 5 seconds before donning gloves to work with food. A food handler at the front counter was observed washing their hands for a total of about 10 seconds before donning gloves to prepare food after having handled cash.

Corrective action: Provided education on proper hand washing procedures to the

person in charge. **Correct by 04/15/2026 (Repeat)**
This is a Priority item 2-301.12 - Cleaning Procedure (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: The hand sink next to the three compartment sink was observed to be blocked by a shelf and additionally was storing a metal scrub brush in the basin of the hand sink. A handsink was not present in the back dry storage room where evidence of food preparation was present by way of a used bakery mixing machine alongside dry baking goods on the floor.

Corrective action: The shelf was moved by an employee and education was provided to the person in charge not blocking the hand sink. Discussed removing bakery machine from the back storage room. **Correct by 04/15/2026 (Repeat)**

This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf) **This is a Priority Foundation item** 5-204.11 - Handwashing Sinks-Location and Placement (Pf)

13. Food in good condition, safe, and unadulterated:

Observation: Unwholesome squash covered in a mold-like substance was stored with wholesome produce in the walk-in refrigerator. Unwholesome onions were stored with wholesome onions in the walk-in refrigerator **(Corrected on Site)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: In the walk in refrigerator, raw goat was above cooked goat, raw beef was stored within the same container as onions and above butternut squash.

Corrective action: The person in charge relocated the food items to an appropriate location.

Four different containers of spices throughout the kitchen were observed uncovered and unprotected from potential customer contamination.

Corrective action: **(Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P) **This is a Core item** 3-302.11(A)(3)-(8) - Packaged

and Unpackaged Food-Separation, Packaging, and Segregation (C)

16. Food contact surfaces; cleaned and sanitized:

Observation: Utensil stored on the floor and used without proper cleaning and sanitizing after contamination.

Corrective action: Discussed appropriate storage and prevention of contamination with the person in charge. **(Corrected on Site)**

This is a Priority Foundation item 4-601.11 (A) - Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)

17. Proper Disposition of returned, previously served, reconditioned and unsafe food:

Observation: Mashed potatoes and cooked grains that the inspector requested discard on were moved into the walk-in refrigerator and stored on the tallest shelf; the operator had told the inspector that the products had been discarded.

Corrective action: Items were voluntarily discarded by the person in charge.

(Corrected on Site)

This is a Priority item 3-701.11 - Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)

18. Proper cooking time and temperature:

Observation: Chicken carved off the vertical broiler measured 158-163F prior to being heated placed in hot press, and after the hot press the chicken measured 145F prior to service to a customer.

Corrective action: The person-in charge was instructed to recook the chicken to the correct temperature and attempted to serve the product to a customer after being told to cook the product again. **Correct by 04/15/2026**

This is a Priority item 3-401.11(A) - Raw Animal Foods-Cooking (P)

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the cold top reach in refrigerator across from the point of sale) cut cabbage was 50F, tomatoes were 50F, (food items that were not in active use on the back preparation table) milk was 50F, eggwash was 66F, and raw chicken was 67F, (in the glass standing refrigerator behind the point of sale) curd that requires refrigeration was 60F.

Corrective action: Tomatoes and cabbage were voluntarily discarded, food items at the preparation table were placed back in the walk in refrigerator to rapidly cool, and curd product was voluntarily discarded by the person in charge.

(Repeat)

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: Refrigerated, ready-to-eat food(tzatziki dated 4/6) that requires time or temperature control for safety was not discarded within 7 days of preparation or opening of product. Housemade yogurt in the 3-door refrigerator was not date marked with the day of preparation. Multiple items in the walk in refrigerator that require time and temperature control for safety did not have an affixed date marks.

Corrective action: Tzatziki sauce was voluntarily discarded by the person in charge. Provided education on appropriate date marking practices. **Correct by**

04/15/2026 (Repeat)

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf) **This is a Priority item** 3-501.18 - Ready-To-Eat TCS Food, Date Marking, Disposition (P)

24. Time as a Public Health Control; procedures and records:

Observation: Chicken schwarma on the vertical broiler, eggplant, mashed potatoes, and cooked grains were not labeled with the time of preparation or discard, and once pointed out to the operator that unlabeled products should be discarded, the potatoes and grains were moved to the walk-in refrigerator and the chicken gyro was labeled with a time of preparation. BLANK was labeled with a discard time of 12:30 pm and was not discarded until the inspector requested it to be.

Corrective action: Discussed time as a public health control procedures with the person in charge. Eggplant, mashed potatoes, and cooked grains were eventually discarded. Schwarma was labeled with time. **Correct by 04/15/2026 (Repeat)**
This is a Priority Foundation item 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf) **This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

25. Consumer advisory provided for raw/undercooked food:

Observation: The person-in-charge attempted to sell undercooked chicken in a chicken wrap/sandwich to a customer without a consumer advisory on their menu, and the customer was willing to purchase the wrap/sandwich.

Corrective action: Provided education to the person in charge regarding consumer advisory requirements for selling undercooked products. **Correct by 04/15/2026**

This is a Priority Foundation item 3-603.11 - Consumer Advisory, Animal Foods that are Not Processed to Eliminate Pathogens (Pf)

28. Toxic substances properly identified, stored, and used:

Observation: Eye drops for employees were observed stored on a shelf over a food preparation table in the back kitchen while active food preparation was occurring on the table.

Corrective action: Person in charge was instructed to remove medicine from preparation area. **Correct by 04/15/2026**

This is a Priority item 7-207.11(B) - Restriction and Storage-Medicines (P)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: The equipment available (standing glass door refrigerator 60F ambient) was not capable of cooling, or cold holding foods at the temperatures required by the code.

Corrective action: Discussed ordering service of the unit with the person in charge. **Correct by 04/15/2026 (Repeat)**

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

44. Utensils, equipment and linens: properly stored, dried, and handled:

Observation: Multiple containers were observed stacked and nested while wet, not allowing for appropriate air-drying.

This is a Core item 4-901.11 - Equipment and Utensils, Air-Drying Required (C)

49. Non-food contact surfaces clean:

Observation: Observed accumulation of grease and debris on the exhaust hood and filters above the cook line.

Corrective action: Discussed with the person in charge to clean hood and filters to remove grease accumulation and maintain on a routine cleaning schedule to prevent buildup. **Correct by 04/15/2026**

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

56. Adequate ventilation and lighting; designated areas used:

Observation: Various lights throughout the kitchen were observed as non-functional.

This is a Core item 6-303.11 - Intensity-Lighting (C)

General Comments:

Operator was offered a translation service. Service was denied.

Voluntary Condemnation:

Disposed Items:

1 hotel pan mashed potatoes, 1 hotel pan buckwheat, 2 beef skewers, 1 hotel pan

Comments:



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 04/15/2026	Owner:

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





ARAPAHOE COUNTY PUBLIC HEALTH

Establishment Name: Tandoori Halal	Address: 4034 S Parker Rd, Aurora
Date: 4/15/2026	Owner: Shakhriz LLC

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, your license to operate a retail food establishment is suspended in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license.¹

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority.² Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact the Arapahoe County Public Health retail food safety staff at (720) 587-7719.
(inspector phone number)

Inspector Name: Vanessa Jacobson	Operator Name: Parvina Nayyadhar
Operator Signature: 	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (10), C.R.S.

OFFICIAL INSPECTION REPORT

ARAPAHOE COUNTY
PUBLIC HEALTH

Report Run:	Inspection	Establishment ID:	
Establishment:	Indigari Hala	State License No:	
Site Address:	4234 S Parker Rd	Permit Type:	
City/State/Zip:	Ar/CO	Facility Type:	Retail Food
Owner:	Shakiruz HLG	Inspection No:	
Inspection Date:	4/15/2021	Inspector:	Vanessa Jacobsen/Josh Skiggs
Inspection Type:	Routine	Start Time:	12:07p

Item No	Remarks	Correct By
	<p>A routine inspection was conducted at the above facility that resulted in a closure. To re-open, the facility must correct the following:</p> <ol style="list-style-type: none"> 1. Date mark tools 2. Move raw meats to bottom shelf in the walk-in refrigerator 3. Take glo-germ training with ACPH (optional) 4. Milling premium Quat should be voluntarily discarded or removed from the premises <p>Call Vanessa at 720-587-7719 if you would like a free glo-germ training.</p>	
	<p>Facility corrected all required items to re-open. All violations in the inspection report that are listed as priority or priority foundation must be corrected immediately. Not all violations will be corrected prior to re-opening.</p>	

Issued By: Vanessa Jacobsen/Josh Skiggs

Received By: Parvina Jirayakulchai



Time In: 03:10 PM
Time Out: 03:20 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 04/15/2026	Inspection Type: Opening

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*		Compliance with variance/specialized process/HACCP		

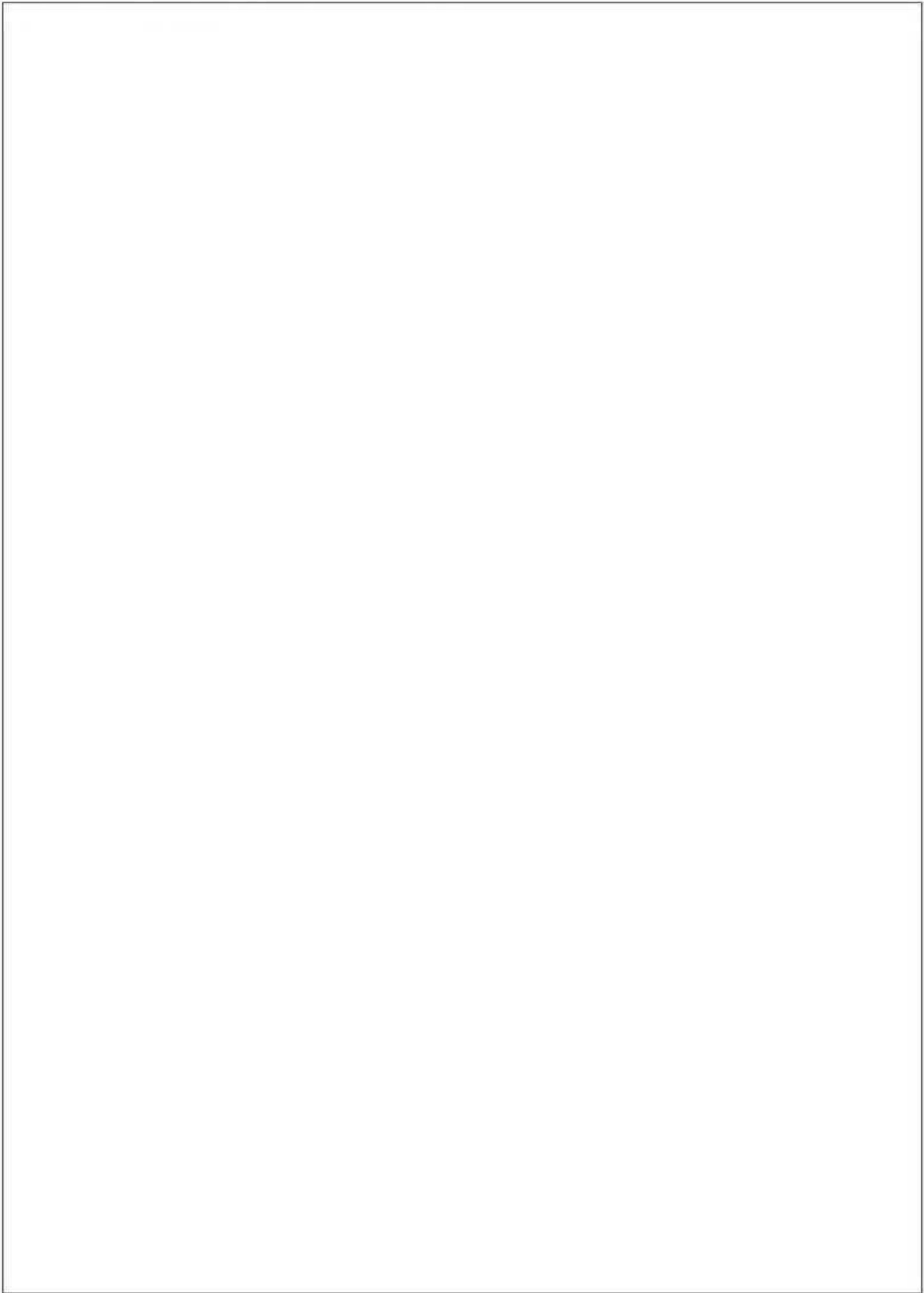
GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>





FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/01/2026	Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	OUT	Proper use of restriction and exclusion	X	
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	IN	Hands clean and properly washed		
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated		X
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	IN	Proper cooking time and temperatures		
19*	N/O	Proper reheating procedures for hot holding		
20*	OUT	Proper cooling time and temperatures	X	
21*	OUT	Proper hot holding temperatures	X	
22*	OUT	Proper cold holding temperatures	X	
23*	OUT	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

Facility Name: Tandoori Deli Halal

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38	OUT	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	OUT	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	OUT	Non-food contact surfaces clean		X
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	OUT	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	OUT	Adequate ventilation and lighting; designated areas used		X

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: Person-in-charge was not assuring oversight of Food Safety activities such as cooling, cold holding, and that time as a public health control procedures are being followed throughout the facility. The person in charge did not meet the knowledge requirement by any one of the three methods required by the code.

Corrective action: Discussed active managerial control. Discussed obtaining a CFPM certification. **(Repeat)**

This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) **This is a Priority Foundation item** 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of inspection. **Correct by 05/01/2026 (Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

4. Proper use of restriction and exclusion:

Observation: An employee with an uncovered, potentially infectious wound was not restricted by the person in charge.

Corrective action: The inspector restricted the employee until the wound was appropriately covered and was reinstated to work. **(Corrected on Site)**

This is a Priority item 2-201.12 - Exclusions & Restrictions (P)

13. Food in good condition, safe, and unadulterated:

Observation: Tomatoes in an unsound condition were observed being stored in the walk in refrigerator.

Corrective action: The person in charge was instructed to voluntarily discard the tomatoes. **Correct by 05/01/2026 (Repeat)**

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: Carrots were observed being stored next to raw beef and raw shelled eggs were stored above a mayonnaise sauce in the walk in refrigerator. Egg wash, meats, and spices in the bakery were uncovered and unprotected from contamination. Cut lettuce, cut tomatoes, and cut onions at the front counter were uncovered and unprotected from contamination.

Corrective action: An employee relocated the carrots without inspector intervention. Instructed person in charge to relocate eggs. Food items were covered by the person in charge. **Correct by 05/01/2026**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P) **This is a Core item** 3-302.11(A)(3)-(8) - Packaged and Unpackaged Food-Separation, Packaging, and Segregation (C)

16. Food contact surfaces; cleaned and sanitized:

Observation: Chlorine sanitizer measured over 200ppm chlorine residual was used on the food contact surface of a table in the back kitchen.

Corrective action: The employee remade the chlorine solution and the solution then measured at appropriate levels. The food contact surface was then appropriately sanitized. **(Corrected on Site)**

This is a Priority item 4-501.114(A)-(E),(F)(1)-(2) - Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness (P)

20. Proper cooling time and temperature:

Observation: Rice and vegetable mixture was 45-46F in the walk-in refrigerator after cooling overnight. Corrective action: Item was voluntarily discarded.

(Corrected on Site)

This is a Priority item 3-501.14 - Cooling (P)

21. Proper hot holding temperatures:

Observation: Samosas were 111-131F on a baking sheet and then in a box for a

togo order. Corrective action: Operator was instructed to move the samosas to a refrigerator as the facility did not have adequate hot holding capabilities.

(Corrected on Site)

This is a Priority item 3-501.16 (A)(1) - TCS Food, Hot Holding (P)

22. Proper cold holding temperatures:

Observation: Whole shell eggs not in active use were stored on the bakery table. Tomatoes 54°F and cut cabbage 51°F not in active use were stored ambiently across from the vertical broiler.

Corrective action: Eggs were moved into the walk-in refrigerator. Tomatoes and cabbage were moved the cold top reach in refrigerator to rapidly cool.

(Corrected on Site)

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P) This is a

Priority item 3-501.16(B) - TCS Food, Unpasteurized Eggs Cold Holding (P)

23. Proper date marking and disposition:

Observation: Whipping cream in an open container was not labeled with the day the product was opened in the walk-in refrigerator.

Corrective action: Instructed person in charge to place date marks on the food items. **Correct by 05/01/2026**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

24. Time as a Public Health Control; procedures and records:

Observation: Kebabs that fell from 140F to 130F at the steam line were placed under time as a public health control but the label indicated the product was placed out 25 minutes after when the product was observed on the line.

Corrective action: Kebabs were reheated and the time was redone. **(Repeat)**

This is a Priority Foundation item 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: Meat samosas packaged for a togo order were 111-131F and the facility did not have adequate hot holding facilities to maintain temperatures of packaged food for catering.

Corrective action: Samosas were placed in the walk in refrigerator to cool.

(Repeat)

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Baked breads that were packaged and repackaged wafers were not labeled with any identifying information. **Correct by 05/01/2026**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

38. Insects, rodents and animals not present:

Observation: A gap was observed at the base of the back door that was large enough to allow entry of pests. **Correct by 05/01/2026**

This is a Core item 6-202.15 - Outer Openings, Protected (C)

44. Utensils, equipment and linens: properly stored, dried, and handled:

Observation: Dishes were stacked and nested wet at the wire racks by the 3-compartment sink.

This is a Core item 4-901.11 - Equipment and Utensils, Air-Drying Required (C)

49. Non-food contact surfaces clean:

Observation: Wire racks in the walk-in refrigerator were soiled with grime.

Correct by 05/01/2026 (Repeat)

This is a Core item 4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency (C)

51. Plumbing installed; proper backflow devices:

Observation: The mop sink was soiled and slow to drain. **Correct by 05/01/2026**

This is a Core item 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

53. Toilet facilities: properly constructed, supplied & cleaned:

Observation: The restroom door was not self-closing.

This is a Core item 6-501.19 - Closing Toilet Room Doors (C)

56. Adequate ventilation and lighting; designated areas used:

Observation: Lights were observed as non-functional in the bakery area.

(Repeat)

This is a Core item 6-303.11 - Intensity-Lighting (C)

General Comments:

Joint inspection with J.Skeggs, ACPH Supervisor.

Interpretation services denied.

At the time of this inspection, facility has not contacted this department for optional free hand washing class.

Food safety practices were reviewed during the inspection and repeat violations were highlighted. Food safety training was offered at no cost to the operator. Re-inspection will occur.

Voluntary Condemnation:

Disposed Items:

One hotel pan of mixed rice and meat dish and tomatoes

Comments:



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 05/01/2026	Owner:

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





**ARAPAHOE COUNTY
PUBLIC HEALTH**

Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd, Aurora
Date: 5/01/2026	Owner: Shakhriz LLC

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, your license to operate a retail food establishment is suspended in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license.¹

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority.² Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact the **Arapahoe County Public Health** retail food safety staff at 303 738 5644.
(inspector phone number)

Inspector Name: Vanessa Jacobsen	Operator Name: Parvina [Signature]
Operator Signature: [Signature]	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (10), C.R.S.

Report Run:	Establishment ID:	
Establishment: Tandari Deli Halal	State License No:	
Site Address: 4034 S Parker Rd	Permit Type: Rest (0-100)	
City/State/Zip: Aurora / CO / 80014	Facility Type: RFE	
Owner: Sha Khruz	Inspection No:	
Inspection Date: 5/1/2016 Start Time: 11:12am	Inspector: Vanessa Jacobson / J. Skeggs	
Inspection Type: Re-inspection	Correct By:	

Item No	Remarks	Correct By
	<p>A reinspection was conducted on the above date and time. The result of that inspection was a closure. The following corrective actions must take place in-order for your retail food license to be reinstated.</p> <ul style="list-style-type: none"> □ Correct all priority violations documented on report □ Complete review of food safety practices with inspector (completed during inspection) 	

Issued By:

Van J

Received By:

AKB



Time In: 02:00 PM
Time Out: 02:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/01/2026	Inspection Type: Opening

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*		Certified Food Protection Manager		
Employee Health				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

General Comments:

All priority violation items corrected and food safety procedures discussed.
License is reinstated.



Time In: 01:07 PM
Time Out: 03:50 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/07/2026	Inspection Type: Re-Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		X
2*	OUT	Certified Food Protection Manager		X
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	OUT	Proper eating, tasting, drinking, or tobacco use	X	X
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	OUT	Hands clean and properly washed		X
9*	OUT	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed	X	
10*	OUT	Adequate handwashing sinks properly supplied and accessible	X	X
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	OUT	Food in good condition, safe, and unadulterated	X	X
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	OUT	Food separated and protected	X	X
16*	IN	Food contact surfaces; cleaned and sanitized		
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	OUT	Proper cooking time and temperatures	X	X
19*	N/O	Proper reheating procedures for hot holding		
20*	IN	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures		X
23*	OUT	Proper date marking and disposition		
24*	OUT	Time as a Public Health Control; procedures and records		X
Consumer Advisory				
25*	N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	OUT	Proper cooling methods used; adequate equipment for temperature control		X
34*	N/O	Plant food properly cooked for hot holding		
35*	N/O	Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		X
Prevention of Food Contamination				
38	OUT	Insects, rodents, and animals not present		X
39	OUT	Contamination prevented during food preparation, storage and display	X	
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		X
52	IN	Sewage and waste water properly disposed		
53	OUT	Toilet facilities; properly constructed, supplied, and cleaned		X
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

Inspection Result: Closed

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge and performs duties:

Observation: The person in charge was not knowledgeable on holding temperatures, cooking temperatures, cooling requirements, or the time control plans maintained by the facility, and also based on the priority violations observed during the inspection. The person-in-charge was not ensuring that staff were monitoring cold holding, cooling, and cooking of foods through use of a probe-type thermometer. There was no person-in-charge at the beginning of the inspections.

Corrective action: Discussed active managerial control. Discussed maintaining a manager on staff that is available during active preparation hours that has a Certified Food Protection Manager certificate. **Correct by 05/07/2026 (Repeat)**

This is a Priority Foundation item 2-101.11 - Assignment (Pf) This is a Priority Foundation item 2-102.11 (A),(B), and (C)(1),(4)-(16) - Demonstration (Pf) This is a Priority Foundation item 2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: A certified food safety manager who has shown proficiency by passing an accredited test was not on staff at time of the inspection. **Correct by 05/07/2026 (Repeat)**

This is a Core item 2-102.12(A) - Certified Food Protection Manager (C)

6. Proper eating, tasting, drinking, or tobacco use:

Observation: An employee beverage in an open cup was stored on a table where active food preparation was occurring in the back kitchen. Corrective action:

Discussed with person in charge to correct immediately **(Corrected on Site) (Repeat)**

This is a Core item 2-401.11 - Eating, Drinking, or Using Tobacco Products (C)

8. Hands clean and properly washed:

Observation: Employee observed on multiple occasions failing to use the washing procedure required by the code when washing their hands. A food handler was observed washing their hands in the food preparation sink without

soap. Corrective action: Instructed to wash their hands in a handsink. Provided education on hand washing procedures to the person in charge. **Correct by 05/07/2026 (Repeat)**

This is a Priority item 2-301.12 - Cleaning Procedure (P) This is a Priority Foundation item 2-301.15 - Where to Wash (Pf)

9. No bare hand contact w/ ready-to-eat food or a pre-approved alternative procedure allowed:

Observation: A food handler was observed handling and cutting washed tomatoes with their bare hands. Corrective action: The tomatoes were voluntarily discarded. **(Corrected on Site)**

This is a Priority item 3-301.11(B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Paper towels were not available for the hand sink in the restroom. Corrective action: Paper towels were stocked at the sink. **(Corrected on Site) (Repeat)**

This is a Priority Foundation item 6-301.12 - Hand Drying Provision (Pf)

13. Food in good condition, safe, and unadulterated:

Observation: Containers of individually packaged sour cream were observed in an unsound condition stored in the cold top reach in refrigerator across from point of sale. Unsound onions were observed stored under the back preparation table.

Corrective action: The person in charge voluntarily discarded the sour cream.

(Corrected on Site) (Repeat)

This is a Priority item 3-101.11 - Safe, Unadulterated and Honestly Presented (P)

15. Food separated and protected:

Observation: In the walk in refrigerator, undercooked Schwarma was stored over

cooked veggies.

Corrective action: The person in charge was instructed to re-cook the chicken to above 165F. **(Corrected on Site) (Repeat)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

18. Proper cooking time and temperature:

Observation: Chicken schwarma cooked from raw was observed undercooked on two separate occasions, where one batch was cooked to 160F prior to service and another batch was cooked to 152F prior to placing into the refrigerator for cooling.

Corrective action: The person in charge finished cooked the chicken to 165F.

(Corrected on Site) (Repeat)

This is a Priority item 3-401.11(A) - Raw Animal Foods-Cooking (P)

22. Proper cold holding temperatures:

Observation: The following food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F: (in the open air refrigerator) multiple containers of refrigerated cabbage were 45F, and (in the walk in refrigerator) chickpeas were 47F and cooked beef was 46F, (in the standing glass refrigerator) Qurut that requires refrigeration was 54-56F.

Corrective action: The person in charge moved the cabbage and other TCS items to a functioning refrigeration unit, the chickpeas and cooked beef were voluntarily discarded by the person in charge, and the Qurt will be returned for credit by the person in charge. **Correct by 05/07/2026 (Repeat)**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: Sliced tomatoes in the walk in refrigerator that require time or temperature control for safety and is held for more than 24 hours was not properly date marked.

Corrective action: The person in charge was instructed to label the tomatoes with a date. **Correct by 05/07/2026**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date

Marking (Pf)

24. Time as a Public Health Control; procedures and records:

Observation: Mashed potatoes stored at the front line were not labeled with the time they were removed from temperature control and were not part of the written plan maintained by the facility. Home fries stored at the front line were 103F and were not labeled with the time they were removed from temperature control and were not part of the written plan maintained by the facility. The chicken schwarma was not marked or identified with the time it should be discarded. Schwarma that is maintained under Time As a Public Health Control was cut and placed into the walk-in refrigerator for cooling when the product must only be discarded after 4 hours of being placed on the broiler.

Corrective action: The person in charge was provided education on appropriate time as a public health control procedures. **Correct by 05/07/2026 (Repeat)**

This is a Priority Foundation item 3-501.19(A),(B)(3),(C)(2) and (3) - Time as a Public Health Control, Written Procedures and Identification (Pf) **This is a Priority item** 3-501.19(B)(1),(4),(5),(C)(1),(4),(5) - Time as a Public Health Control, Initial Temperatures and Discard (P)

33. Proper cooling methods used; adequate equipment for temperature control:

Observation: The equipment available (open air refrigerator 44F and standing single glass refrigerator 55F ambient) was not capable of cooling, heating, or holding foods at the temperatures required by the code.

Corrective action: Discussed ceasing use of units until serviced or no longer using them for time or temperature controlled for safety foods. **Correct by 05/07/2026 (Repeat)**

This is a Priority Foundation item 4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Pf)

37. Food properly labeled; original container:

Observation: Baked breads that were packaged, frozen bakery items and repackaged wafers were not labeled with any identifying information.

Corrective action: The person in charge was instructed to label all items that are packaged in the facility. **(Repeat)**

This is a Core item 3-602.11(A),(B)(1-4),(6-7), and (C) - Food Packaged in Establishment or Bulk Food, Labeled (C)

38. Insects, rodents and animals not present:

Observation: A gap was observed at the back door that could allow the entry of pests **(Repeat)**

This is a Core item 6-202.15 - Outer Openings, Protected (C)

39. Contamination prevented during food preparation, storage, and display:

Observation: Rock candy in a box at the front counter was uncovered and unshielded from potential customer contamination, and did not have a means for safe dispensing by customers, such as tongs.

Corrective action: The person in charge moved the rock candy. **(Corrected on Site)**

This is a Priority item 3-306.11 - Food Display-Preventing Contamination by Consumers (P)

51. Plumbing installed; proper backflow devices:

Observation: The mop sink was soiled and slow to drain. **Correct by 05/07/2026 (Repeat)**

This is a Core item 5-205.15(B) - System Maintained in Good Repair, Leakage (C)

53. Toilet facilities: properly constructed, supplied & cleaned:

Observation: The restroom door was not self-closing and was open during the inspection. **Correct by 05/07/2026 (Repeat)**

This is a Core item 6-501.19 - Closing Toilet Room Doors (C)

55. Physical facilities installed, maintained, and clean:

Observation: Facility was storing equipment on-site that was not in-use that could pose potential harborage conditions, such as a deli slicer, bread slicer, and hot holding case. **Correct by 05/07/2026**

This is a Core item 6-501.114 - Maintaining Premises, Unnecessary Items and Litter (C)

General Comments:

Joint inspection with J.S.; ACPH Supervisor

Translation services offered and declined by the person in charge.

Education was provided on cooling, bare hand contact and time as a public health control.

Voluntary Condemnation:

Disposed Items:

10 tomatoes, 8 pieces of cooked beef, 4 containers of sour cream, 1/3 hotel pan chickpeas

Comments:

Discarded due to either bare hand contact or improper holding temperatures or for improper cooling.



Establishment Name: Tandoori Deli Halal	Address: 4034 S Parker Rd Aurora CO 80014-4131
Date: 05/07/2026	Owner:

IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD

Based on the findings conducted at your retail food establishment on the date shown above, **your license to operate a retail food establishment is suspended** in accordance with section 25-4-1611.5 (9)(c) of the Colorado Revised Statutes (C.R.S). Your license to operate is summarily suspended and your facility is hereby ordered to cease all operations. It is unlawful to operate without a valid license¹.

Your license will remain suspended pending correction of the public health concerns noted and you have received approval to reopen from the regulatory authority². Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

¹ § 25-4-1610 (1)(b), C.R.S.

² § 25-4-1611.5 (10), C.R.S.





ARAPAHOE COUNTY PUBLIC HEALTH

Date: 5/07/2026	Address: 4034 S Parker Rd, Aurora
Establishment Name: Tandoori Deli Halal	Owner: Shakhriz, LLC

NOTIFICATION OF IMMEDIATE CLOSURE

Based on the results of the inspection conducted at your retail food establishment on the date shown above, your license to operate a retail food establishment is suspended in accordance with section 25-4-1611.5 (2)(d) & (e) of the Colorado Revised Statutes (C.R.S). Your facility failed to meet minimum standards during multiple consecutive inspections, and is hereby ordered to cease operations during the suspension period. It is unlawful to operate without a valid license.¹

Your license will be suspended for up to three days,² pending correction of the public health concerns noted and receiving approval to reopening from the regulatory authority.³ Approval to reopen may include successfully passing an inspection. You are hereby notified of the grievance process available pursuant to section 25-4-1609.5, C.R.S.

Required Action:

- Close and cease all actions related to the preparation and service of food.
- Take immediate steps to address inspection violations.
- Schedule a meeting with the department to discuss the violations that led to your license suspension and how to ensure those violations are corrected on a long-term basis.
- Remain closed and do not reopen without prior approval from the regulatory authority.

The issuance of this closure order does not limit or preclude the department from pursuing its enforcement options, up to and including the assessment of a civil penalty not to exceed \$1000.00. If you fail to follow this closure order, the department will apply to the county or district court with jurisdiction for an injunction restraining you from violating state law.

If you have any questions concerning this action, please contact Arapahoe County Public Health retail food safety staff at 303-250-9144 (inspector phone number).

Inspector Name: Josh Skeggs	Operator Name: Parvina Quyyidullaev
Operator Signature:	

¹ § 25-4-1610 (1)(b), C.R.S.
² § 25-4-1611.5 (9)(b), C.R.S.
³ § 25-4-1611.5 (10), C.R.S.

1:07



ARAPAHOE COUNTY
PUBLIC HEALTH

OFFICIAL INSPECTION REPORT

Page 1 of 1

Establishment:	Tandoori Boli Mahal	Permit ID:	
Site Address:	4034 S Parker Rd		
City/State/Zip:	Aurora CO		
Owner:	Shakhriz, LLC	Facility Type:	Restaurant
Date:	5/07/2026	Time:	
Inspection Type:	Re-inspection	Inspector:	Josh Skeggs / Vanessa Jackson

Issued By: Josh Skeggs

Received By: *[Signature]*

Item No	Remarks	Correct By
	<p>Re The license has been suspended per Section 25-4-1609.5, C.R.S. The facility must remain closed for 24 hours. Contact Josh Skeggs at (303)350-9144 for a re-opening inspection. Re open available by 4:00 pm.</p>	



Time In: 04:09 PM
Time Out: 04:10 PM

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Tandoori Deli Halal	Owner: Shakhruz LLC Shakhruz Erkinov
Address: 4034 S Parker Rd Aurora CO 80014-4131	
Date: 05/08/2026	Inspection Type: Opening

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
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2*		Certified Food Protection Manager		
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3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
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Good Hygienic Practices				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*		Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	IN	Insects, rodents, and animals not present		
39	IN	Contamination prevented during food preparation, storage and display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths; properly used and stored		
42	IN	Washing fruits and vegetables		
Proper Use of Utensils				
43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled		
45	IN	Single-use/single-service articles: properly stored and used		
46	IN	Gloves used properly		
Utensils, Equipment, and Vending				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	IN	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned		
54	IN	Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

General Comments:

Tandoori met the requirements on the S-19 from 5/07/2026 that stipulated the conditions to re-open, so the facility was given written approval to operate. Inspection conducted virtually.